



PIETRADOLCE

Vigneti in Solicchiata, Etna.

Pietradolce was founded in 2005 and is set in Solicchiata, a village in the area of Castiglione di Sicilia on the North East slopes of Etna. The vineyard covers 10 hectares at a height above sea level of 600-800m and is divided into three plots, each in a different hamlet: Marchesa, Moganazzi and Chiusa Spagnolo. We have chosen to plant only vines which are native to Etna, grown for the most part in the traditional form as bushes (alberello). This preference comes from the profound conviction that this is what is required by the land that offers us hospitality. Nerello Mascalese, Nerello Cappuccio and Carricante are and will continue to be the main players in our story.





PIETRADOLCE ROSATO DOC

Altitude: 600 mt a.s.l.
Grape variety: Nerello Mascalese.
Soil: Stony, light sandy soil.
Growing Method: Bush (Alberello) and Espalier.
Harvest: Second ten days of October.
Vinification: Grapes are harvested by hand and soft pressed.
Aging: Steel
Alcohol content: 14 % vol.



PIETRADOLCE ETNA BIANCO DOC

Grape variety: Carricante
Area of Production: Solicchiata, Northern Slopes of Mount Etna.
Altitude: 800 mt a.s.l.
Soil: Stony, light sandy loam
Growing method: Bush (Alberello)
Harvest: Second decade of October
Vinification: Grapes are harvested by hand and soft pressed.
Aging: Steel.
Alcohol content: 13,50%



PIETRADOLCE ETNA ROSSO DOC

Area of production: Solicchiata, Northern Slopes of Mount Etna.
Altitude: 600 mt a.s.l.
Grape variety: Nerello Mascalese.
Soil: Stony, light sandy loam.
Growing method: Bush (alberello) and espalier.
Harvest: Second ten days of October.
Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.
Aging: 3 months in French, fine grain oak barrels, light toast. Natural malolactic Fermentation.
Alcohol content: 14,5 vol.



“ARCHINERI” ETNA BIANCO DOC

Area of production: Solicchiata, Northern slope of Etna
Altitude: about 850 mt above sea level
Grape variety: Carricante
Soil: Sandy and stony soil
Plants' shape: bush (Alberello), 100 years old
Harvest: second decade in October
Vinification: manual harvest, soft pressure
Aging: in stainless steel vats.
Awards: Grande vino in the Slowine Guide for 2011 and 2012; 93 James Suckling 2011 & 92/100 2012; Robert Parker 90/100 2010
Alcohol content: 13,50%



“ARCHINERI” ETNA ROSSO DOC

Area of production: Solicchiata, North-Eastern slope of Etna
Altitude: 600-800mt above sea level
Grape variety: Nerello Mascalese
Soil: Sandy and stony soil
Plants' shape: bush (Alberello), 50-60 years old
Harvest: Between the 10th and 12th of October
Vinification: manual harvest, maceration on the skin during 14 days, soft pressure
Aging: 14 months in French oak “tonneaux”.
Awards: 3 bicchieri 2007, 2008, 2010; 5 grappoli 2009; 94/100 James Suckling 2010 & 95/100 2009; Wine Enthusiast 91 2008; 90 2010; Robert Parker 92 2010
Alcohol content: 14,50%



“SANT’ANDREA” BIANCO IGT

Grape Variety: Carricante
 Area of Production: Eastern Slopes of Mount Etna (Milo).
 Altitude: 850 mt a.s.l.
 Soil: Stony, light sandy loam
 Growing method: Bush (Alberello) pre-phylloxera, 100-120 years old.
 Harvest: Second ten days of October
 Vinification: Manual harvest of the grapes from a selection of parcels of a pre-phylloxera vineyard. Long maceration on the skins in 20 HI oak vat.
 Aging: 20 HI oak vat and bottle
 Alcohol Content: 13,5% vol.



“CONTRADA RAMPANTE” ETNA ROSSO DOC

Grape variety: Nerello Mascalese
 Area of Production: Contrada Rampante, Solicchiata. Northern Slopes of Mount Etna.
 Altitude: 850 mt a.s.l.
 Soil: Stony, light sandy loam
 Growing method: Bush (Alberello) pre-phylloxera, 80 – 90 years old
 Harvest: Second ten days of October
 Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.
 Aging: 14 months in French, fine grain oak barrels, light toast.
 Natural malolactic fermentation
 Alcohol content: 14,5% vol.



“CONTRADA SANTO SPIRITO” ETNA ROSSO DOC

Grape variety : Nerello Mascalese
 Area of Production: Contrada Santo Spirito, Passopisciaro. Northern Slopes of Mount Etna.
 Altitude: 900 mt a.s.l.
 Soil: Stony, light sandy loam
 Growing method: Bush (Alberello) pre-phylloxera, 90 years old
 Harvest: Second ten days of October.
 Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.
 Aging: 14 months in French, fine grain oak barrels, light toast.
 Natural malolactic fermentation
 Alcohol content: 14% vol.



VIGNA BARBAGALLI ETNA ROSSO DOC

Area of production: Contrada Rampante, Area “Barbagalli”, Solicchiata. Northern slopes of Mount Etna.
 Altitudine: 900 mt a.s.l.
 Grape variety: Nerello Mascalese.
 Soil: Stony, light sandy loam.
 Growing method: Bush (alberello) pre- phylloxera, 80-100 years old.
 Aging: Tonneaux and bottle.
 Awards: 3 bicchieri 2010; 5 grappoli 2010;